

REFRIGERATION EQUIPMENT

THE YELLOW CREW

ZANUSSI
PROFESSIONAL



R290

REFRIGERATED CABINETS

NPT Active and **NAU Maxi** models show the most efficient and innovative professional characteristics:

- **Efficiency:** Class A guarantees lower consumptions thanks to 90 mm thick insulation with cyclopentane foaming and the 3 chamber door gaskets.
- **Capacity:** Extra 10% in real usable capacity (vs average of equivalent cabinets in the market).
- **Performances:** Optimal food preservation with uniform temperatures in every part of the refrigerator thanks to the advanced air circulation system* and Climate Class 5.
- **Cleanability:** Ergonomically designed runners, supports, grids and rounded corners for easy and safe cleaning operations.
- **Digital operations:** Monitor safety of preservation process, download HACCP data & alarms for precise control with Zanussi Professional Fridge Controll App*

*only NPT Active models



R290

REFRIGERATED COUNTERS

Refrigerated Counters integrate the cold storage function with the food preparation function optimizing space and increasing flexibility in the kitchen work flow.

- **Efficiency:** Class A guarantees lower consumptions thanks to 90 mm thick insulation with cyclopentane foaming and the 3 chamber door gaskets.
- **Capacity:** 50 lt more net storage (vs average of equivalent counter in the market).
- **Performances:** Food stays fresher for longer in NPT Active^{HP} even when the external temperature is 40° C thanks to the Climate Class 5 and the advanced air circulation system.
- **Easy Maintenance:** No rear or side clearance needed thanks to the front ventilation. Unit completely removable for NPT Active^{HP} allows fast and easy maintenance.
- **Digital operations:** Monitor safety of preservation process, download HACCP data & alarms for precise control with Zanussi Professional Fridge Controll App*.

Saladette range: with lid and chopping board.



R290

BLAST CHILLERS FREEZERS

Rapido Chiller, thanks to its innovative technology, preserves the texture, appearance, flavors and nutritional properties of the food. In addition, it improves the safety and organization of your work in the kitchen.

Blast Chiller Freezers Crosswise are the ideal equipment of modern kitchens where food quality, safety, no food waste and kitchen workflow efficiency are the keywords. Based on the number of meals served daily, the crosswise models offer a tailor-made solution for every kitchen to optimize space and time while keeping the quality of the food served as it was just prepared or cooked.

- Blast chilling stops bacterial growth.
- Food stays as if freshly cooked, always ready to serve.
- Improve workflow in your kitchen.

PASTRY LINE

A special line dedicated to the **pastry and ice cream world** is available. It includes: **ice cream preserver, blast chiller freezer, refrigerated counter and cabinets.**





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ICE MAKERS

Ice makers complement the refrigeration range for bars, pubs, hotels, fast food chains and restaurants with **cubes**, **granular** and **half dice** ice makers, with models:

- from 22 to 237 kg of **cubes** per 24 hours
- from 66 to 655 kg of **granular ice** per 24 hours
- from 140 to 237 kg of **half dice ice** per 24 hour.



COLD ROOMS

All-inclusive **cold room** solutions make the most of the space available in your kitchen or storage area.

- **Super-flexible layout:** Easy changing of the configurations thanks to the modular design.
- **Certified food safety and hygiene:** Easy to clean internal and external corners; NF and NSF approved aluminium shelving, guaranteed HACCP compliance.
- **Reliable performance:** In heavy duty conditions. Even at room temperatures of 43° C, cold rooms, whether built-in or split unit, ensure a chamber temperature of -2° C or -21° C.



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